



## Fish & Shellfish Stew Greek Style

**Source:** William Sonoma

**Serving Size:** ~4

**Prep Time:** ~ 30 min

**Cooking Time:** ~30 min



To accompany this simple, flavorful seafood stew, toast baguette slices, rub them with a raw garlic clove while still warm and brush them lightly with extra-virgin olive oil. The seafood you use for this dish is completely up to you. Try snapper, striped bass, clams, mussels and shelled, deveined shrimp, in any combination.

### Directions:

- In a dry fry pan over medium heat, toast the saffron until fragrant and a shade darker, about **1 minute**.
- Transfer to a bowl and crumble the threads.
- In a large saucepan over medium heat, warm the olive oil.
- Add the onion, fennel and garlic, and season with salt and pepper.
- Stirring frequently, until the vegetables are soft, **6 to 8 minutes**.
- Add wine, cook until most of the liquid has evaporated, about **2 minutes**.
- Stir in the broth, tomatoes, potatoes, oregano, and saffron.
- Reduce heat, so the mixture simmers, cover and cook until the potatoes are tender, **about 10 minutes**.
- Add the clams and mussels to the pan, cover and simmer for **2 minutes**.
- Add the fish, cover and simmer **for 1 minute**.
- Add the shrimp, cover and simmer until all the clams and mussels have opened (**discard any that do not open**), and the shrimp and fish are cooked (opaque throughout), about **5 minutes**.
- Remove from the heat and ladle the stew into warmed bowls.

### Ingredient List

- 1/2 tsp. saffron threads
  - 2 Tbs. olive oil
  - 1 yellow onion, chopped
  - 1 cup trimmed and thinly sliced fennel bulb
  - 3 garlic cloves, minced
  - 1/2 cup dry white wine
  - 3 cups fish or chicken broth
  - 1 1/2 cups canned crushed tomatoes
  - 3/4 lb. thinly sliced waxy potatoes
  - 1/2 tsp. dried oregano
  - 1 lb mussels scrubbed and de-bearded.
  - 1 lbs of clams, scrubbed
- NOTE: discard any Mussels or clams that do not close to the touch.**
- 1/2 lb peeled shrimps
  - 1/2 lb white, firm fish such as snapper, striped bass, cod,...etc. Cut into 1.5 inch thick chunks
  - Crusty Bread (Baguette, sliced)